

Canapés

An ideal accompaniment to go with your drinks reception, we have a great selection of delicious canapés to choose from.

3 Choices - \pounds 8.00 per person 5 Choices - \pounds 10.00 per person

Meat Choices

- Chicken Caesar Bon Bon
- Mini Cheeseburger
- Teriyaki Duck Wrap
- Crispy Pork Belly with Black Pudding
- Steak & Guinness Pie
- Chicken Liver Paté, Garlic Crostini, Smoked Bacon

Fish Choices

- Smoked Salmon on a Pancake with Lemon Crème Fraiche & Dill
- Mini Tuna Jacket
- Thai Fishcake Bon Bons with Mint Yoghurt Dip
- Salmon & Prawn Paté, Puff Pastry, Citrus Crema
- Mini Cone of Fish and Chips







Vegetarian Choices

- Bruschetta of Mediterranean Vegetables, Olive and Hummus
- Mozzarella & Basil Pizza
- Red Onion Marmalade and Cheddar Tartlet
- Korma Nan Rarebit
- Parmesan Polenta

Milkshake & Cookies

A great treat for children attending your wedding! We offer a Milkshake and Cookie station at your drinks reception so that your younger guests can help themselves.

£4.00 per person (set-up pictured below is £40 minimum spend)



Drinks Reception

Choose from a great selection of drinks to welcome your guests

From \pounds 4.60 per person

- Sparkling Wine
- Bucks Fizz
- Bottled Beer
- Pink Prosecco
- Prosecco
- Pimms and Lemonade
- Mulled Wine

Arrival Cocktail

- Elderflower and Cucumber Collins
- Mojito Original, Passionfruit or Raspberry
- Kir Royale
- Bellini
- Signature Cocktail You choose the name! (please enquire for details)

Pimp Your Prosecco!

Top up your glasses with a selection of delicious Purees, Cordials, Fruit Juices and Fresh Fruit at our Pimp your Prosecco station!

£8.40 per person

(Please enquire for details)



Wine & Toasts

During your Wedding Breakfast why not offer your guests a glass or two of **wine to enjoy with the meal.**

We have a small selection of event house wines included in the packages we offer. These can also be built into your own bespoke package.

These include:

- Merlot
- Pinot Grigio
- Sauvignon Blanc
- Pinot Grigio Rosé

For a **toasting drink** for the speeches you can choose:

- Sparkling Wine
- Prosecco
- Pink Prosecco
- Champagne

From $\pounds4.60$ per person



The Wedding Breakfast

Our flexible Wedding Breakfast menus offer plenty of choice for all your guests.

So long as we are given advance warning, we are also happy to cater for any dietary requirement your guests may have. Should this be the case, please speak to your wedding coordinator to discuss the options available.

Option 1

No pre-order necessary Choose 1 Starter 1 Main Course Either 1 individual Dessert or the Assiette of Desserts £46.00 per person



Option 2

Offer your guests a menu in the invitations and gather a pre order. Choose up to **3** options from each course **or** the Assiette plus one other

Dessert £48.00 per person

Starters

- (V) Roasted Butternut Squash & Sweet Potato Soup with Sage Crisp
- (V) Pea, Broccoli & Spinach Soup with Parmesan Mint Crouton
- (V) Vegetable Cawl with Cheese and a Crusty Bread Roll
- Spiced Duck Croquette, Pickled Oriental Vegetables & Honey Glaze
- Cardigan Bay Crab Cake with Sweet Chilli & Ginger Dipping Sauce
- Chicken & Penderyn Paté with Red Onion Marmalade and Bacon Crisp
- (V) Garlic Mushrooms in a Creamy Chardonnay Sauce served on a Crostini
- Poached Salmon & Prawn Rillette with Dill Pickled Cucumber
- (V) Snowdonia Pickled Onion, Cheddar & Leek Tart with Pear & Grape Chutney



Main Course

- Roast Beef with Roast Potatoes, Yorkshire Pudding, Parsnip Crisps, Rich Gravy and Seasonal Vegetables

 Roast Turkey, Sage & Onion Stuffing, Sausage wrapped in Bacon, Roast Potatoes and Gravy

- Braised Lamb, Black Garlic Champ, Rosemary Velouté

- Slow Cooked Brisket of Beef, Peppercorn Sauce and Sauté Potatoes

 Pork Tenderloin wrapped in Parma Ham, Black Pudding with Bubble & Squeak Rösti and Dijon Cream

- Pesto Crusted Salmon served with Mediterranean Roasted Vegetables and Sautéed Potatoes

- Pan–Fried Sea Bass, Samphire, Sun-Blushed Tomatoes, Sautéed Potatoes served with a Garlic Aioli

- Supreme of Chicken with Champ Potato and a White Wine & Champignon Mushroom Sauce

 Maple Black Pepper Chicken, Sautéed Potatoes served with a Maple & Black Pepper Sauce

- (VG) Wild Garlic Gnocchi, Roasted Butternut Squash, Sage Butter and Smoked Applewood

- (VG) Mushroom, Broccoli and Red Pepper Strudel with Sautéed Potatoes

Dessert

- Key Lime Pie with Italian Meringue and Lemon Cream

- Eton Mess with Strawberries & Raspberries topped with Chewy Meringue & a White Chocolate Straw

- Baileys Tiramisu

- Chocolate Brownie with White Chocolate Chunks served with a whipped Orange Cream

Classic Banoffee Pie
Deep Filled Cheesecake of your Choice (Vanilla, Lemon, Strawberry)
Fruit Filled Crumble served with Custard
Sticky Toffee Pudding served with Vanilla Ice Cream

Assiette of Desserts

Choose three from the below list:

- Key Lime Pie
- Baileys Tiramisu
- Dark Chocolate Honeycomb Mousse
- Banoffee Pie
- Lemon Posset
- Lemon Meringue Tart
- Mini Cheesecake (Vanilla, Lemon, Strawberry)
- Strawberry Pavlova
- Dorset Apple Cake
- Dark Chocolate Brownie



Evening Food

5 items £18.00pp | 7 items - £20.00pp | 10 items £22.00pp

Grazing Table

Selection of Sandwiches (Ham & Mustard, (V) Cheese & Pickle, Tuna Mayo, Beef & Horseradish, (V) Egg & Cress) (V) Selection of Mini Veggie Quiches (Roasted Pepper & Tomato, Cheese & Leek, Goat's Cheese & Red Onion) (V) Homemade Potato Wedges with Mayonnaise Fish Goujons with Tartare Sauce Chicken Goujons with Barbeque Sauce Mini Pies Scotch Eggs Sausage Rolls (V) Hummus served with Crudités **Rosemary Roasted New Potatoes Black Pudding Croquettes** Paella Arancini Selection of Breads Breadsticks, Olives and Sundried Tomatoes (V) Crisps & Nachos

Add a little extra...

Add a selection of Cured Meats, Cheeses, Biscuits and Chutneys for an additional $\pounds 6$ per head

Fish & Chips

Served with, Mushy Peas, Tartare Sauce and a Lemon Wedge. £16.65 per person

Pulled Pork Bun

Served in a Bread Roll with Stuffing. Served with Apple Sauce, BBQ Sauce and Potato Wedges. £16.65 per person

<u>Pizza</u>

Select up to 4 different toppings. Whether you want a simple Margherita, a Mixed Vegetable, Hawaiian, BBQ Chicken or any other Pizza toppings, the choice is yours. With Garden Salad, Wedges & Dips.

\pounds 17.50 per person

Hot Food Buffet

Mexican Buffet	Curry Banquet	Italian Buffet
£18.95	£20.00	£20.95
- Fajita Chicken	- Chicken Tikka Masala	- Beef Lasagne
- Vegetable Fajita	- Vegetable Tikka Masala	- Vegetable Pasta Bake
- Tortilla Wraps	- Pilau Rice	- Charcuterie Platter
- Mexican Rice	-Naan & Poppadom's	- Caprese Salad
- Nachos	- Onion Bhajis	- Artisan Bread Selection
- Cheese, Salsa, Sour	- Vegetable Samosas	- Rocket and Parmesan
Cream & Guacamole	- Mango Chutney	- Dipping oils
- Potato Wedges	- Chips	-Garden Salad

Full Hog Roast or Pulled Pork Pulled Pork from the outdoor hog roaster or slow roasted in our kitchen. (Full Hog Roast = Guest Number *over 100 adults & Weather Dependant, Outdoor May to September only) Served in a Bap with Stuffing, Apple Sauce, BBQ Sauce and a selection of 5of the following sides: - Potato Wedges - Hot New Potatoes - Potato Salad - Coleslaw - Garden Salad - Tomato, Onion and Basil Salad - Pasta Salad - Couscous Salad - Rice Salad - Chickpea Insalata $\pounds 22.00$ per person

Build your own Barbecue

If you would like to have a Barbecue for your wedding evening party then please ask for our additional 'Build your own Barbecue' Menu.

(Guest Number & Weather Dependant) £25.00 per person

Paella

Here at The Cliff Hotel & Spa we want you to make the most of our beautiful coastal setting and what better way than Paella out on the terrace! Featuring a large traditional Paella pan this food option is a show stopper for your wedding reception.

(Guest Number & Weather Dependant)

Includes:

a Green Leaf Salad & Crusty Focaccia

50 to 79 Guest Numbers Choose <u>One</u> Paella Pan from the following: 80+ Guest Numbers Choose <u>Two</u> Paella Pans from the following:

- Traditional: Mixed Seafood (Baby Squid, Calamari, Prawns and Mussels), Garlic Chicken and Chorizo

- Meat: Garlic Chicken & Chorizo

 Mixed Seafood: (Baby Squid, Calamari, Prawns and Mussels)
 (Vg) Mixed Vegetable: Sun-Blushed Tomatoes, Artichokes, Olives & Mixed Peppers

£25.00 per person

Make the dish even more authentic and add a glass of Sangria for $\pounds 6.00$ per person

Evening Desserts

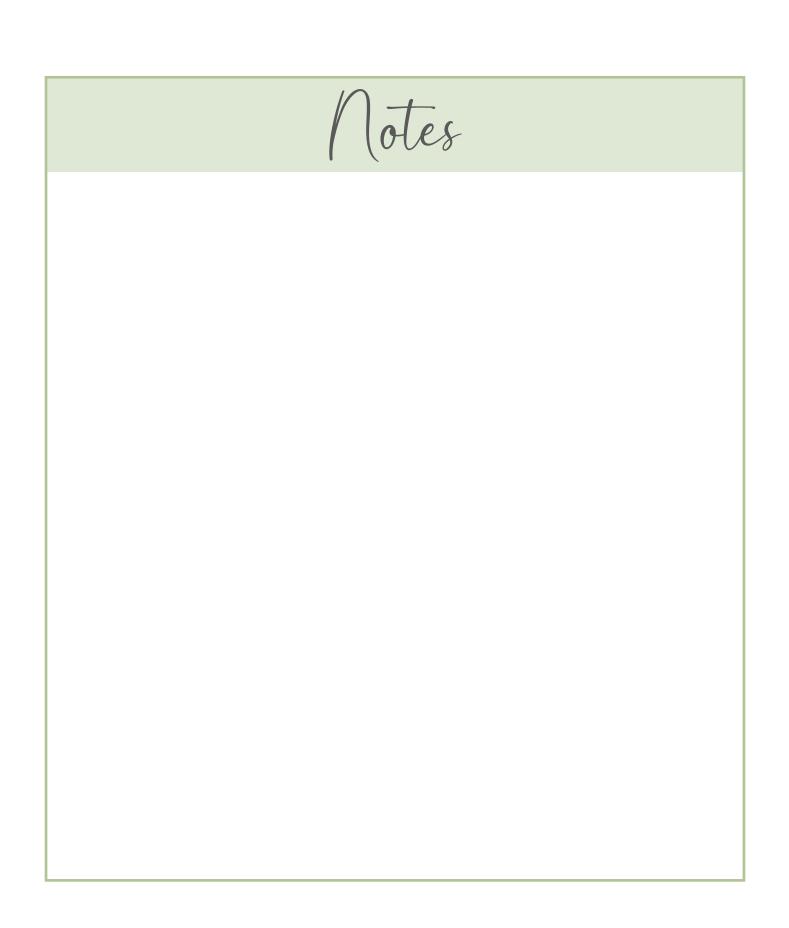
Why not offer your guests a deliciously sweet buffet of mini desserts

Choose a selection of the following:

- Dark Chocolate Brownie
 - Chocolate Profiteroles
- Dark Chocolate Mousse
- White Chocolate Mousse
 - Lemon Posset
 - Baileys Tiramisu
 - Key Lime Pie
 - Lemon Meringue Tart
 - Banoffee Pie

Cheesecake (Vanilla, Lemon, Strawberry)
Strawberry Pavlova
Churros & Chocolate Dipping Sauce Choose 3 - £6.00 per person









Gwbert, Cardigan, SA43 1PP 01239 613241 weddings@cliffhotel.com www.cliffhotel.com/weddings

*Please note that the prices displayed in this brochure are an average figure. Prices vary depending on dates.